

THE HOMIE AND ITS INTERESTS



THE INTERMEDIATE MODEL.

There seems to be an evenly divided opinion as to the popularity of large and small hats, so one may wear whichever is most becoming and still be in the fashion. A happy medium is offered in above sketch and sure to win high favor. It is black satin beaver, with white underbim, and the semi-high crown is encircled with soft black satin ribbon. The ostrich tips so artistically arranged at back are white.

How to Care for Furniture and Keep It Nice at Moving Time

Packing Delicate Pieces to Prevent Scratching or Breaking in Transit—Work Not Difficult.

Half the expense of moving house hold goods in the October exodus can be saved by those who are changing apartments if some member of the family will properly pack the furniture, china, delicate bric-a-brac, fine hangings, etc., for carting, and thus save the cost of having them boxed or crated. Packing the fragilest piece of cut glass, or carving a big, highly polished desk or chair is not difficult work for an inexperienced woman when she understands that everything must be properly protected from scratches or breakage by pads and carefully wrapped with paper or excelsior, or with both, as is essential with fine chinaware.

Heavy pieces of mahogany, oak, etc., that are not elaborately carved, require little preparation before the moving, often only a heavy blanket being thrown over the top of a big desk, table, etc., to prevent scratching. A piano, in any style, if covered with a blanket or regulation rubber fleece lined robe should keep the highly polished surface free from bruises or scratches, if it is carefully crated. If big furniture is handsomely decorated and the ornamentation is in places where it might be broken, then a crate should be used and padding of soft wrapping paper should be placed on the prominent corners to save them from injury. Beds, settees, couches should either be padded or crated to move them with safety.

Upholstered Furniture.

Upholstered furniture should first be entirely covered with fine tissue paper, bound in place by strings, and then wrapped with burlap that must be sewed on to keep it in place. Fancy gold furniture and pieces with delicate spindle legs should be packed with the utmost care to prevent marring the polish or breaking. The legs and arms are carefully wrapped with soft tissue paper and then covered with wrapping paper that is bound with cord. The crates, made of lightweight pine boards, entirely cover the furniture, which is held firmly in them by cleats that screw to the bottom of the seat on a chair or to the back of a desk, etc., and are then nailed to the crate to prevent the pieces from slipping. If the seat and back are upholstered with fine velvet, silk damask, etc., they should be well covered with tissue paper that is held in place by heavy wrapping paper and twine.

Pictures in expensive frames should be boxed in moving just as valuable paintings are protected by fastening two slats or cleats to the top and bottom at the back of the frame and then nailing these into a box, one above the other and far enough apart to prevent any injury by scratching or breaking. The slats hold them securely in the box, and no top should be nailed on unless the furniture is to be shipped out of the city.

Books are probably the easiest of all the belongings to pack, because if they are carefully placed in a box that is lined with heavy wrapping paper, and enough of them are put in to prevent slipping, they can be moved any distance without rubbing the edges or crumpling the paper. The best plan is to pack them with the backs up and place one row on top of another. If the box is not filled, the unoccupied space should be stuffed with soft rags, etc., to hold the books steady. All cloth and leather bound volumes should be boxed in this way, but the delicate editions in fine kid, silk and satin bindings should be carefully wrapped in tissue paper before packing.

Packing Hangings.

Long silk draperies, costly hangings, heavy carpets, etc., are folded and put in paper lined boxes with a sheet covering the top to keep out dust. To prevent creases that are frequently difficult to get out of silk portieres or Wilton and velvet carpets a pad of thick wrapping paper should be put between the folds, so when unpacked they will be smooth

and as ready for use as if they had not been moved.

In packing fine cut glass, bric-a-brac and china, barrels should be used instead of boxes, for the former are easier to handle. Barrels are usually rolled in moving, while boxes are turned end over end, which is hard for delicate chinaware. According to one of the big storage warehouses, one of the "Sugar barrels are the most convenient in size and make for use in moving dishes, etc., and when they are lined with excelsior on the bottom and sides there is little chance for the most delicate piece to break. A heavy vase, jar or vegetable dish should be filled and wrapped outside with tissue paper, then entirely covered with excelsior, bound with wrapping paper and placed in the center of a barrel. Around it put other delicate pieces as carefully protected with layers of paper and excelsior and fill the barrel until each piece is steady in its place. The amount of padding depends upon the quality of material and its liability to break or scratch in moving.

Top Carefully Marked.

"When filled the top should be put on and marked 'top,' and every woman should insist that the man carting her furniture should keep the barrel bottom down. Less expensive chinaware can be packed without tissue paper by putting layers of excelsior around each piece. Four or five plates can be tied together with excelsior between them, and placed around the sides of a barrel previously lined with excelsior. Each package must, of course, be surrounded with enough of this packing to prevent one from touching another, and to keep them from slipping around during the moving. I would advise putting all large pieces in the center and packing cups, saucers and plates around them. Perhaps I should add a suggestion about cups. I think each one should be filled with excelsior and surrounded with it, but if it is necessary to economize on space, two or even three cups may be tied together. To do this half fill each with padding and then fit one cup into the bowl of another and tie them in place with stout cord. Put in enough excelsior to make the packing firm and then nail on the top.

"In my many years of experience I have found that few dishes are broken in packing or carting, but that in taking them out of the boxes or barrels many are smashed unless the person who put them in also takes each piece out and unwraps it. Half the success in moving bric-a-brac, cut glass and fine china is in remembering just where it was packed. The person who packs should pack at home lose many pieces, unless they can take out each cup, plate, and vase, and take off the padding as carefully as they put it on.

"In preparing to move mirrors, china closets, with plate glass doors, or any piece of furniture with a wide expanse of glass, I believe in leaving it exposed as much as possible, so that the man doing the carting can see just what he is working with, and will take care not to break it. If necessary, put a cleat about the piece to protect the frame-work, but do not cover the glass. Bedding should be sewed in burlap sacks to keep it from getting soiled. The easiest way is to fold the pillows, then over and over with burlap, or if there are box springs place the bedding between them and the mattress and then put on the burlap covering.

Old-Fashioned Wristers.

The pulse-warmer is a great convenience. It provides better against a sudden change in the temperature than an overcoat or extra clothing. It is impossible always to have at hand an extra wrap or an overcoat, but the pulse-warmer can be carried in the pocket and used whenever necessary. They are knit, like stockings or mittens. They may be made of silk, wool, or cotton. They are cylindrical, like the leg of a stocking, open at both ends, and from two to three inches long. They are intended to slip over the hand, and fit tightly around the wrist.



The Real Love Letters of a Real Woman

VI.

(Copyright, 1905, by Elsie M. Dearborn.)

My Own True Love:

The birds have just awakened me from a sound slumber, warbling their love notes to one another, and before I lose the inspiration I must warble love notes to you from the fondness of that susceptible organ in my bosom called the heart. All nature seems to dance with joy, and I try to catch the general meter, but alas! I can only wiggle. If you were here nature could not excel me in antics of delight; but now I watch the grass sprout up like whiskers, see the opening buds and flowers, and only hope and pray that ere they are chilled by the autumn frost you and I will have stormed the fort that has been built between us. History does not record a case where the garrison of a fort does not fight for its defense, but here is a case where the garrison, her white flag of surrender fluttering to tatters, is praying for the downfall of the fort. "All is well that ends well," and I am sure that such love as ours cannot fail to break down the barriers and bring supreme happiness to us some time.

Do not worry about my working too hard, and, for mercy's sake, don't scold; you can catch more flies with molasses than you can with vinegar. My school work is not very hard, and the outside work I am doing is mere recreation. How true it is that love lightens labor! Everything that I do is so pleasant because it is all for my love.

You ask what constitutes double cussedness. Well, you have not seen me for two long months, and now you just imagine that I have grown cross and peevish like schoolmarm in general; and suppose I were to land at your front door with a couple of trunks, a handbag, suit case, a parrot, canary bird, a couple of cats and a pug dog—I think you would then have a dreamy idea of what double cussedness is. But I don't intend to give you any practical illustration of it. Oh, no! Our home life, I am sure, can truthfully be labeled "Glimpses of Heaven" instead of the other place.

I am not at all pleased to hear of Robert's marriage. It is true that Nellie is a very pretty girl and a stylish one, but if my judgment serves me she will be a very troublesome article to live with. I do hope, however, that I have a mistaken idea of her, for Robert deserves the best there is in the market. Poor boy! his only fault is in being too easily duped by a pretty face and a fine gown. He does not consider the true worth of an article. A fox smelling about a trap does not stop to think what roost the chicken comes from the first thing he knows his paw is caught, and I fear it has been so with Robert.

But perhaps Nellie sympathizes with you in your choice quite as much as I do with Robert. She always thought it was a pity that I was not more of a lady like my sisters, but somehow I never cared what she said as long as I suited you. All the world may shout "country" at my heels; if you whisper love in my ear I am content.

Fondly yours.



SMART COAT FOR THE DEMOISELLE.

The loose double-breasted sacque coat is deservedly a favorite for the half-grown girl, on whom any semblance of a fitted garment but serves to accentuate the awkward angles of the immature figure. The back has a yoke over the shoulders, to which the full part is pleated, the pleats pressed flat to maintain the shape. The fronts are double-breasted, the backs pressed flat to maintain the shape. The fronts are double-breasted, the backs pressed flat to maintain the shape. The fronts are double-breasted, the backs pressed flat to maintain the shape.

WOMEN SOLD AND WHIPPED.

Henry W. Nevins, who is now back in England, after his strenuous expedition to Africa to investigate the slave trade, contributes his third article to Harper's Magazine for October, and exposes the true state of affairs under present conditions there.

Little boys were sold, under the writer's immediate observation, for \$25 apiece; another was given as a New Year's present by one Portuguese to another. Women for agricultural or domestic work are sold at \$15 each or less. Many of the natives are born in slavery, being owned by natives as well as white men, and Mr. Nevins estimates that in Angola, for instance, half the population, speaking conservatively, are living under some form of slavery.

Recently an American saw a woman, with a load on her head and a baby on her back, driven along by a Portuguese trader, who whipped her as she went. Mr. Nevins' expedition was a secret one. He traveled incognito, and was able to discover the true conditions, which have been concealed and suppressed.

NOT JUST WHAT SHE MEANT.

The former head of a large private school in Cleveland was a gentleman of dignified bearing, refined and correct always in manner and speech. By birth and early rearing he was a Vermonter and doubtless of straight Puritan extraction. One day in his boyhood his mother called him in from the yard where he was playing with some other boys to say to him, in a tone suggestive of mingled sadness and severity:

"Noble, my son, I never thought to hear you use a swear word."

"Why, mother," said the boy, "I didn't use any swear word. I only said the devil. Nobody thinks that's swearing."

"I don't care," cried the mother quickly. "It's a making light of sacred things."

WASN'T SHE COIE.

She got herself a waist Of mousseline de sole; And, donning it, she chased A very handsome boie.

—Brooklyn Citizen.

TIFFANY & Co.

DIAMOND AND GEM MERCHANTS
STRICTLY RETAILERS. NO AGENTS

The New Store

Jewelry and Silverware Sent Upon Approval

Tiffany & Co. have completed the installation of their business in their new building, Fifth Avenue at 37th Street, New York

Patrons will find many advantages, notably in greatly increased facilities for expeditious service and opportunities for making selections under the most favorable conditions

Upon receipt of satisfactory references from any National Bank or responsible business house, Tiffany & Co. will send on approval selections from their stock to any part of the United States

Tiffany & Co.'s monthly announcements containing descriptions and prices appear in all the leading magazines

The Tiffany 1905 Blue Book

Second Edition—a 492-page catalogue without pictures or cuts, but replete with descriptions and prices, sent free upon request

Tiffany & Co. always welcome a comparison of prices

Fifth Avenue New York

Formerly at Union Square

Various Ways of Cooking Cauliflower

Cauliflower is one of the vegetables that can be used as a separate course. It follows the roast and is served very hot with plain drawn butter sauce, bechamel, mushroom, hollandaise, or mouseline sauce as preferred. For many palates the cauliflower is never quite perfect unless dredged generously with grated Parmesan cheese in the cooking or just before serving.

Before cooking cauliflower in any way it should be placed head down in cold salted water, to draw out possible insects. In cooking use boiling water, lightly salted, again placing the head downward in the kettle. The vegetable should be cooked just to the point, but not sodden. Overcooking makes it strong and dark. In selecting cauliflower choose those whose flowerets are a creamy white, free from brownish spots and with fresh green leaves and stalk. Among the many different methods of serving this vegetable none are better than these:

Cauliflower au Gratin.

Select a firm, well shaped cauliflower and after the preliminary soaking in cold salt water, throw into a kettle of boiling water, and cook half an hour or until tender. Drain, pick off the flowerets and lay one side while you pick the stalks into small pieces and lay on the bottom of a rather shallow buttered baking dish. Sprinkle with pepper, grated cheese, and cracker crumbs and dot with bits of butter. Add a little milk, then a layer of the flowerets and another sprinkling of milk, cheese, and pepper.

Cover with a thin layer of buttered crumbs and bake in a hot oven until a rich brown. This may be varied by leaving the head of cauliflower whole after boiling, then placing in a deep, well-buttered pudding dish and dredging with a coat of Parmesan about a quarter of an inch thick. Follow with a lighter coat of sifted bread crumbs dotted with bits of butter moistened with a tablespoonful of olive oil, then bake until a golden brown crust results.

Cauliflower Fritters.

Soak and boil the cauliflower in the usual way, then separate into flowerets. Dip each piece into a thin batter, plunge into boiling fat and fry a delicate brown. Serve very hot on a napkin. If preferred the pieces may be dipped in a mixture of salt, pepper, vinegar and oil, then fried.

Cauliflower Mayonnaise.

Take cold boiled cauliflower, break into branches, adding salt, pepper and vinegar to season. Heap on a platter making the flowers come to a point at the top. Surround with a garnish of cooked and diced carrots, turnips and green peas, pour mayonnaise over all, chill and serve. Another pretty garnish for cauliflower salad is a border of pickled beets in points and a star of the beet points in the center of the salad. Mask with mayonnaise.

Scrambled Cauliflower.

Trim off the coarse outer leaves of a nice head of cauliflower, and after soaking and cooking, drain well, then divide into branches. Sprinkle with nutmeg, salt, and pepper, and toss in the frying pan with hot butter or olive oil.

Walled Cauliflower.

After a head of cauliflower has soaked the requisite time in cold salted water, wrap in a piece of tarlatan or cheesecloth and cook until tender in boiling salted water. Drain in a sieve until the superfluous water is disposed of, then place whole in the center of a large pudding dish. Have ready some hot mashed potatoes, well seasoned with salt, pepper, and butter—no milk—and place a wall of this around the cauliflower. Make a rich brown butter sauce, using a tablespoonful each of butter and flour. Cook together until brown, adding gradually one cupful each of milk and cream. Cook until smooth and creamy, add two tablespoonfuls of grated cheese (preferably Swiss, though other will answer), boil up once and then over the cauliflower and potatoes. Bake ten or fifteen minutes until brown, then serve. This is hearty enough to take the place of meat dinner occasionally.

Cauliflower with Mushroom Sauce.

Cook the cauliflower the usual way until tender. Drain, divide in flowerets, not too large, and arrange on slices of hot buttered toast. Have ready to pour over it a mushroom sauce made in this way: Scrape and wipe a half dozen good-sized mushrooms and lay in a saucepan, together with two tablespoonfuls of butter melted. Let them then stand in the hot butter for ten minutes, then simmer gently for six minutes; add one tablespoonful of flour, and as soon as blended with the butter pour in one cup of milk, cook until thickened, seasoning with salt, pepper, and nutmeg; draw to one side of the fire and stir in quickly the yolk of one egg well beaten. To this add a little cauliflower and potatoes; add one tablespoonful each of lemon juice and minced parsley; pour over the toast and serve hot.

PETER GROGAN,

Credit for All Washington.

Furniture,
Crockery,
Draperies,
Carpets, on

CREDIT

A little money paid weekly or monthly will help you to everything you can wish for. Carpets made, laid, and lined free. 10% discount for cash with order, or if account is closed in thirty days, 7% if closed in sixty days, and 5% if closed in ninety days.

PETER GROGAN,

217, 219, 221, 223 Seventh St.,
Between R and I Sts.92 Chambliss Covered
Trusses—fitted free— 79cPEOPLE'S PHARMACY (Inc.),
Seventh and Eye Sts. N. W.

CONNECTICUT PIES

Made of choicest materials.
Try our Pumpkin, Peach, and Apple Pies.
TO BE HAD OF ALL GROCERS.

CONGRESSIONAL COFFEE

A delicious blending of rich Java and Mocha 35c
of rich Java and Mocha 35c

Great Atlantic & Pacific Tea Co.
Main Store, Cor. 7th and B.

BODY ON FIRE!

Hot weather always calls for the use of

Evans' Toilet
Talcum Powder

Cures promptly prickly heat, chafing, itching skin, sore and tender feet, etc. Ask for Evans' and take no other.

Price—1 lb. can, 25c; 4-lb. can, 10c.

Evans' Drug Store,
922-924 F Street N. W.

Our Natural
Teeth,

With Beautiful Pink Gums resembles the natural gum so closely it is impossible to detect them. They are stronger, lighter and more hygienic. Call and see samples.

Dr. Patton's Union Dental Parlor,
910 F Street N. W.The Steinway
Vertegrand
\$500

Why Buy Any Other Piano?

E. Droop and Sons Co.
925 Pa. Ave. N. W.If you try it once you'll want it
always.

"OTTO" COKE

All Good Grocers Sell It.
\$5.75 PER TON (Put in Cellar).
Nut-Stove and Egg Sizes.

The Perce G. Allen Co.,
Sole Agents,
2250-2252 K Street N. W.
Phone West 312.

Used Pianos at

Bargain Prices

The big stocks of new instruments that must be displayed here make it imperative that all used pianos be closed out, no matter what they bring. Name your price and we'll show you an excellent Piano it will buy. See the Knabe Angelus—the perfect self-playing Piano.

Pure Lard, 10c lb.

Granulated Sugar.....5c lb.
Choice Potatoes.....7c bu.

J. T. D. PYLES

948 La. Ave., 412 4th St. S. E.,
And Five Other Stores.

COKE

An economical fuel that's
best for cooking.

No matter what season it may be, it's always economical to use Coke. It's a very moderately priced fuel and gives the most gratifying results. We'll supply you with Coke.

25 bu. Large Coke, delivered.....\$2.50
40 bu. Large Coke, delivered.....\$3.70
60 bu. Large Coke, delivered.....\$3.30
25 bu. Crushed Coke, delivered.....\$3.00
40 bu. Crushed Coke, delivered.....\$3.50
60 bu. Crushed Coke, delivered.....\$3.50

Washington Gaslight Co.,
62 TENTH ST. N. W.

YOUR PHOTOGRAPH

ON A
POSTAL CARDTHE LATEST THING
IN PHOTOGRAPHY

Now is the season when everyone is having them made.

3 FOR 25c

One extra card to anyone bringing this advertisement.

J. E. MITCHELL,
1111 F St. N. W.

The Best House Paints

For Outside\$1.45 Per
Or Inside\$1.45 Gal.
Phone Main 741. Prompt attention.

J. T. WALKER SONS, 294 Tenth
Street N. W.